

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Appetizer

Apple Cider Chicken Wings

Ingredients:

3-4 lbs. segmented chicken wings

Rub:

1 tbsp paprika

1/2 tsp cayenne pepper

1 tsp ginger

1 tsp black pepper

1/2 tsp cinnamon

Sauce:

1/3 cup ketchup

1 cup apple cider

1/4 cup apple cider vinegar

2 tbsp peach jam or peach jelly

2 tbsp brown sugar

**APPLE CIDER
CHICKEN
WINGS**



Directions:

In a pot, on low heat, bring all of the ingredients for the sauce to a light simmer.

Simmer for 20 minutes. Allow sauce to cool, then refrigerate.

In a bowl, mix all ingredients for rub. Place segmented wings into a large freezer bag or large bowl. Cover wings with rub, and evenly coat the wings.

Refrigerate wings, and let the rub work it's magic for a minimum of 3 hours.

Pre-heat grill to medium-high heat (400 degrees). Place wings on a well oiled grill, and cook for 12-16 minutes. Turn occasionally. Warm your apple cider sauce. During the last 2-3 minutes, brush some sauce on the wings.

Once the wings are ready, place them in a large bowl, and pour remaining sauce over the wings. Evenly coat the wings and serve.